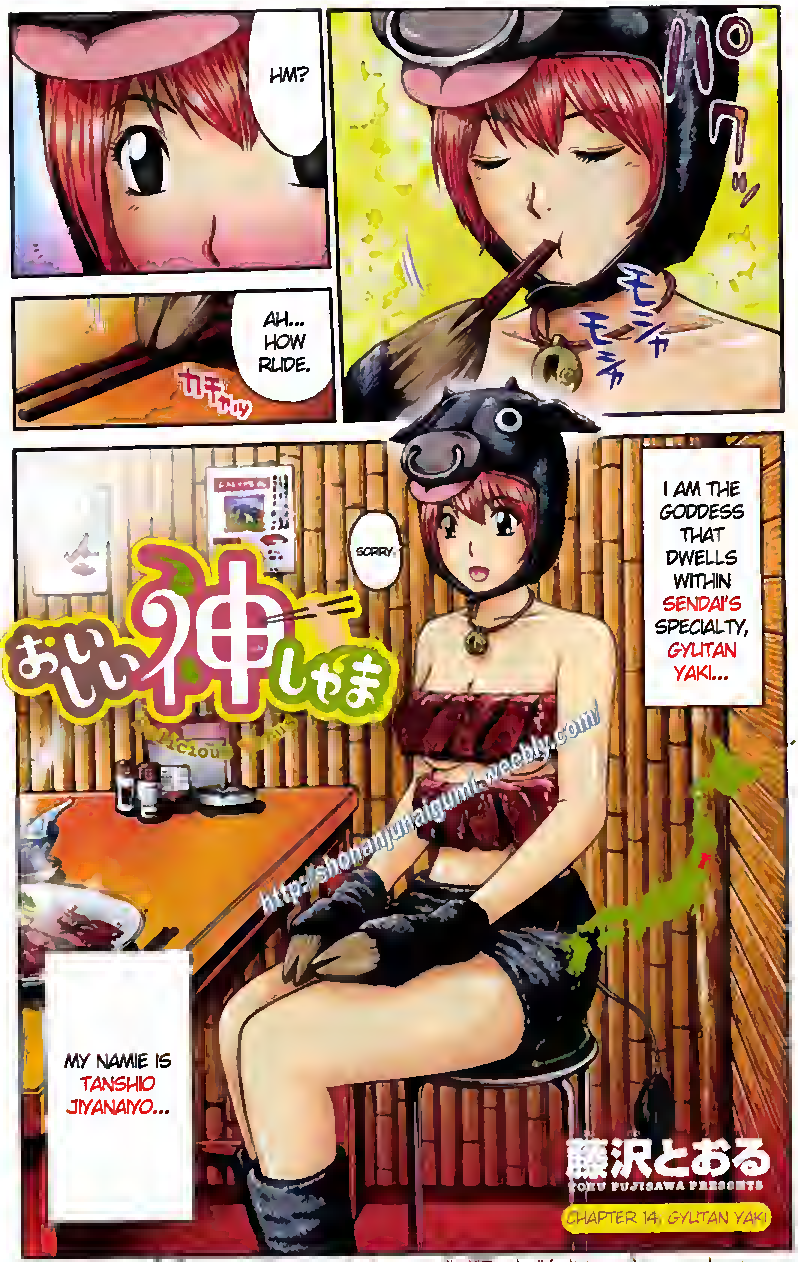
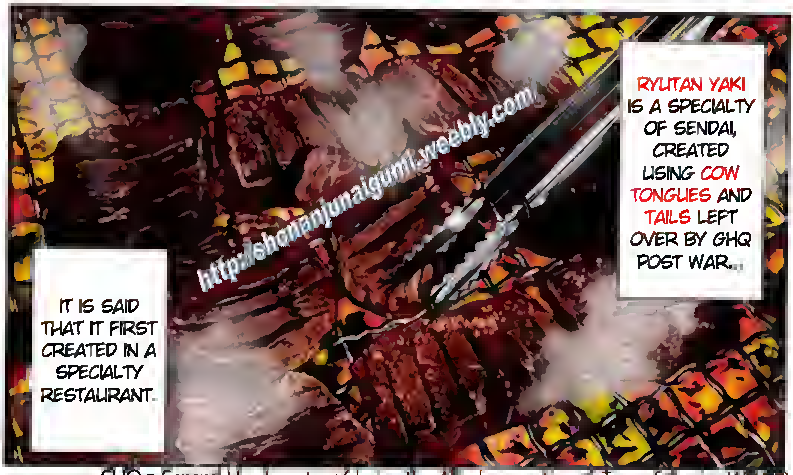
sizzle
Gyutan Yaki = grilled beef tongue
おいしい神しゃま
Delicious Venus
SENDAI'S SPECIALTY, GYUTAN YAKI.
AS ALWAYS, A GODDESS DWELLS WITHIN THIS REGIONAL CUISINE...



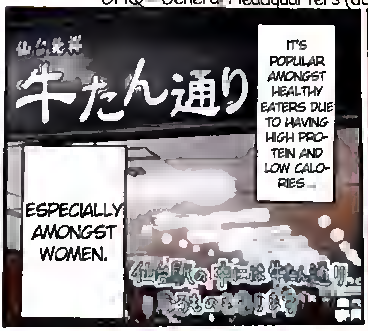
http://shonanjunaigumi.weebly.com/

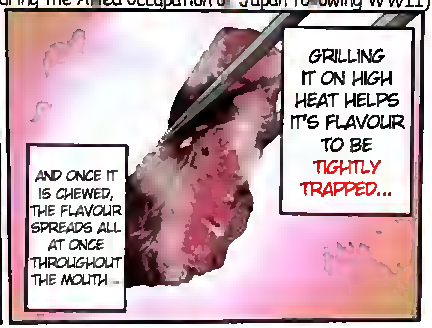
Gyuton was originally flavoured with salt, leading it to be called "Tanshio" (salt tongue) in many places

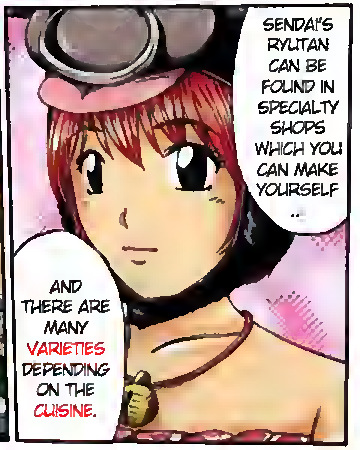
http://shounenjunaigumi.weebly.com


IT IS SAID THAT IT FIRST CREATED IN A SPECIALTY RESTAURANT.
RYUTAN YAKI IS A SPECIALTY OF SENDAI, CREATED USING COW TONGUES AND TAILS LEFT OVER BY GHQ POST WAR...

GHQ = General Headquarters (during the Allied occupation of Japan following WWII)




GRILLING IT ON HIGH HEAT HELPS IT'S FLAVOUR TO BE TIGHTLY TRAPPED...
AND ONCE IT IS CHEWED, THE FLAVOUR SPREADS ALL AT ONCE THROUGHOUT THE MOUTH -


SENDAI'S RYUTAN CAN BE FOUND IN SPECIALTY SHOPS WHICH YOU CAN MAKE YOURSELF ...
AND THERE ARE MANY VARIETIES DEPENDING ON THE CUISINE.

BY THE WAY...
DESPITE BEING A GODDESS OF THE GYUTAN YAKI...
HOT...!!
HER TONGUE...
IS UNABLE TO HANDLE HOT FOOD.
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